



Jaclynn Renée

2017 CHARDONNAY

PETALUMA GAP

SANGIACOMO VINEYARD

SONOMA COUNTY



CASES PRODUCED: 100

VINEYARD: Roberts Road, Sangiacomo Vineyard

CLONE: Dijon - 95

AGING: 10 months in 28% New French Oak /100% French Oak

<0.05% Residual Sugar/ 22% Malolactic Fermentation

HARVEST DATE: September 7, 2018

BRIX AT HARVEST: 23.9

PRODUCTION NOTES:

Our Chardonnay was harvested in the early morning and delivered cold to the winery from the Sonoma Coast, where it went straight into the press. There the juice was lightly pressed off the skins to tank where it cold settled for 48 hrs. It was then transferred to French oak barrels and inoculated with a Burgundian yeast. It fermented to dryness in 15 days, and then 22% of the lot was inoculated with malolactic bacteria. Post ML fermentation, the lot aged on lees and battonage was performed every few weeks to create mouthfeel until it was racked to tank for bottling on June 12, 2018.

TASTING NOTES:

This elegant Chardonnay shows honeysuckle, baked apple, fresh pear, and citrus notes on the nose. The palate is balanced and medium bodied with refreshing acidity and layers of lemon curd, vanilla, and spice. Enjoy with your favorite chicken or pasta dish.